Cranberry Curd Shortbread Tart

Yields: one 9-inch tart, sides are 1 inch tall, removable bottom

Ingredients:

Shortbread Crust
¾ Cup (151 g) unsalted butter, softened
1 ½ Cups (180 g) all-purpose flour
½ Cup powdered sugar
¼ tsp vanilla extract
¾ tsp salt

Filling
3 Cups (340 g) fresh (or frozen) cranberries
¼ Cup water
¼ cup lemon juice
3 Tbsp cornstarch
1 ½ Cup brown sugar, packed
5 egg yolks
¼ cup butter, softened
2 tsp vanilla extract
Meringue
5 Egg whites (Room Temp)
½ tsp cream of tartar
⅛ Tsp Salt
1 cup (200 g) granulated sugar
1 tsp vanilla extract

Sugared Decor
2 cups granulated sugar, divided
½ cup of water
1 12oz bag of fresh cranberries

Directions:

Prepare Crust
1) Preheat oven 350 F
2) In a medium bowl, cream together softened butter, powdered sugar, vanilla, and salt completely until combined. Next mix in flour. Dump crumb-like mixture into a 9-inch tart pan. Start with the edge, and firmly press the crumbs together to form about ½ inch thick edges. Can use fingers or a cup on the inside edge, and press down on the top with the thumb of the opposite hand. Make sure that the bottom corner really gets pressed down well, do not want a really thick edge
3) Once the outside edge is completed, make sure remaining crumbs are distributed across the bottom evenly and press down firmly. Poke bottom with a sharp knife to create a few vent holes
4) Bake for 17-20 minutes, or until golden brown. Set aside to cool.

Tips: if it becomes difficult to press dough into the pan without it sticking to your hands, pop it into the fridge for a few minutes so the butter firms up a bit
If dough is a bit dry add a Tbsp of milk/water to help it stick together better
Prepare Tart Filling

1) In a medium saucepan simmer the cranberries on medium heat with ¼ cup of water until cranberries have burst, about 10-15 minutes. Place mixture in a high speed mixer and blend until smooth. Strain through a sieve to catch any pieces of cranberry skin that may be left. Place mixture back into saucepan

2) Stir in brown sugar and egg yolks into cranberry mixture in the saucepan, and continue to heat on medium or medium-low heat. In a small bowl, stir together lemon juice and cornstarch until smooth. Add to the saucepan, and stir until incorporated. Cool until mixture, stirring constantly, until it has thickened. Remove from heat, and whisk in the butter, one Tbsp at a time until smooth, and then the vanilla. Mix until everything is smooth and incorporated, and pour into the cooled tart shell.

3) Place in the fridge and chill for 4 hours, or overnight. Top with meringues, whipped cream, sugar cranberries and rosemary directly before serving.

4) Store in airtight container in fridge for a few days
Meringues:
1) Preheat oven to 225F (105C) and line a large cookie sheet (or two regular-sized cookie sheets -- make sure they will fit in your oven together) with parchment paper. Set aside.
2) Combine egg whites, cream of tartar, and salt in a large, completely clean, completely grease-free bowl.
3) Using an electric mixer or a stand mixer (with either the whisk or paddle attachment), stir on low speed until mixture becomes foamy.
4) Increase speed to high.
5) With mixer on high, gradually add sugar, about 1 Tablespoon at a time, stirring after each addition until sugar is dissolved (about 15-20 seconds between each addition).
6) Beat until mixture is thick, shiny, and has increased in volume. Mixture should have stiff peaks and sugar should be completely dissolved (you can test this by rubbing a small bit of the mixture between your fingers, if it feels gritty, the sugar isn't dissolved).
7) Stir in vanilla extract and any other extract you may like to use. If using food coloring, add the food coloring at this stage, too.
8) Fit a large disposable piping bag with a large tip (I used Ateco 846, but any large star tip will work or you can just snip the edge of the piping bag for a “kiss” formation) and transfer meringue to prepared piping bag and pipe onto prepared cookie sheet. The meringue cookies can be pretty close to each other as they won’t spread, and you will want to bake all of the cookies at the same time, so make sure you make enough space.
9) Bake on 225F (105C) for 1 hour. Turn off the oven once the baking time has passed, and do not open the oven. Leave the oven door closed and allow cookies to cool completely in the oven (1-2 hours) before removing.
10) Meringue cookies should be crisp and can be stored in an airtight container. Keep away from heat and moisture as it can soften your meringues.

Notes
¹You may substitute different extracts, if I'm adding a different flavor I usually like to still keep the vanilla but cut it down to 1/2 teaspoon, then add 1/4-1/2 teaspoon of the extract of choice. Be careful as some extracts (like Peppermint) are very strong, and you don't want to use too much!
²If there's even a tiny bit of grease or moisture in your bowl, your egg whites may not whip up properly. The same thing could happen if there is even a tiny bit of egg yolk mixed in with your egg whites.

Sugared Cranberries:
1) Combine 1/2 cup sugar and 1/2 cup water in a medium saucepan over medium heat, stirring, until sugar is dissolved. Do not boil.
2) Stir in cranberries and stir to coat all cranberries. Use a slotted spoon and transfer cranberries to a wire rack (set it on top of a lined baking sheet for easy clean up). Reserve syrup if you want - it's great to sweeten cocktails!
3) Let cranberries dry for 1 hour. After one hour, roll cranberries in remaining sugar until completely coated.
4) Store in an airtight container in the fridge for 2-3 days.
Complete!

Have a slice!